

Watermelon Gazpacho Recipe: Yields 4 Servings

Ingredients:

1 Large Tomato
½ Serrano Chili
3 Cups Diced Watermelon (Preferably Seedless, 1 cup reserved for garnish)
2 tsp Sherry Vinegar
¼ Cup Extra Virgin Olive Oil
3 Tbsp minced Red Onion
1 Large Cucumber (Seeded and diced, save 1/3 for garnish)
The juice of one lemon
2 Tbsp Chiffonade Basil for garnish
¼ cup Goat Cheese of your choice for garnish
Salt and Pepper to taste

Procedure:

In a blender, puree the tomatoes, chili, and 2 cups of the watermelon. Pour in Sherry vinegar and olive oil and pulse. Add the onion, cucumber, lemon juice, and season with salt and pepper. Puree until smooth. Pour into chilled bowls and garnish the soup with diced watermelon, cucumber, basil, and goat cheese.

“This is a fun summer soup that is light and refreshing considering how hot it’s been. Some of the ingredients can be adjusted, omitted, or substituted to your liking. You could leave out the chili altogether. I prefer a little heat. The sherry vinegar could be substituted for balsamic or red wine vinegar. Dill could go in place of basil. And if you’re not a fan of goat cheese, feta would suit just fine. Enjoy!”



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